MANY A WOMAN WHO ACTS LIKE A LADY DOESN'T APPEAR NATURAL

EVERY WOMAN'S OPPORTUNITY.

The Builetin wants good home let ters, good business letters; good helpful letters of any kind the mind may suggest. They should be in hand by Wednesday of each week. Write on but one side of the paper. Address, SOCIAL CORNER EDITOR, Bulletin Office, Norwick, Conn.

THREE PRIZES MONTHLY: \$ 2.50 to first; \$1.50 to second; \$1.00 to third. Award made the last Saturday in each month,

SOCIAL CORNER POEM.

Never mind the things you've heard, Don't repeat a single word— Let them pass; forget them. Do not mind them, they are not Worthy of a moment's thought; They have not much mischief wrought, Let them pass; forget them.

Never mind what someone said, They were words by malice fed— Let them pass; forget them. They were unkind and untrue, And deserve no thought from you; e among the very few Who will never mind them

Let the other people say Words unkind from day to day Let them pass; forget them.

And if you have said a word, Harsh, unkind, and someone heard, Pass it not; but mind it. Bow another kind of seed, Do another kind of deed, Maybe someone's heart will bleed— If you do not mind it.

-From Ladies' Review Sent in by A DREAMER

ANSWERS AND INQUIRIES.

mafied to Chatterbox.

FRANK-Postal card mailed as you

DISHES.

Meet is relished by most people, yet it is not necessary for a weil balanced in place of meats should be rich in procein and fat, and should also be savory. Cheese naturally suggests it root at the druggist's for five cents an ounce and you had belief do It rether. self as a substitute for meat, since it cunce, and you had better do it rather is rich in the same kinds of nutriments than run the risk of mistaking some

ar will be rel

stock, two tablespoons finely chopped carrots, one tablespoon chopped omen, a vary little mace, two tablespoons of butter, two tablespoons flour, 11teaspoon of sait, one cup scalded milk, quarter cup grated cheese; cook the regetables a short time in half the beiler, add the stock and the mace, boiling 15 or 20 minutes, strain and add the milk; thicken with nour cooked in the remaining butter. Just be-fore serving stir in the cheese and gook until it is meited.

Cheese and Tomato Salad-Stuff cold tornstoes with cream cheese and serve. on lettuce leaves with French dress-

Scrambled Eggs with Cheese-Half ingredients, and cook over a very slow fire, stirring constantly, so that the dish is equal to nearly two pounds of

some to our Corner and hope we will beer from you often. I crochet a very

would like them. AUNT NANCY.

TIONS.

Try Peach Souffle for a dessert. One quart of preserved peaches, one-half one sugar, scant; white of four eggs; one-half our sugar. Drain the syrup from the peaches, remove stones, add sugar and mash with a fork. Beat whites to a stiff froth, add the second half cup sugar and combine mix-tures. Bake 20 minutes in a buttered dish. Serve at once with plain or whipped cream.

Scrambled Tomatoes on Toast is an other way to serve that very delightful and healthy "fruit" or vegetable, as you may care to term it. Peel and cut two tomatoes in small pieces and cook in hot oil or butter for two or three minutes, seasoning with sait and pepper. Have ready three eggs beaten lightly, turn in with the tomatoes and continue bossing and stirring until set. Serve on buttered toast.

The children will like sandwiches winch are spread with fig paste and sprinkled with ground peanuts. The figs are boiled until they can be mash-

As every one knows, a bath is the most useful and refreshing of restoramonia, two ownces; spirits of camphon olve the sea sait in hot water and let it stand until cool. Pour into the al-cohol the spirits of ammonia and cam-phor; add the salt water, shake well and bottle for use. With a soft sponge dipped in this mixture wet over the surface of the whole body; rub vigor-cials until the skin glows. The rest refreshed feeling that fellows will

Let Them Pass: Forget Them

FRANK SENDS DOLLIE A RECIPE.

Balance matters with them; give Kind words for unkind ones; live As you know you ought; forgive— Let them pass; forgot them.

BAMANTHA: Card received and

CHATTERBOX: Five postals re-ceived and mailed as you directed.

SUNFLOWER-Postal card sent as

HEALTH SUSTAINING MEATLESS

Dear Sisters of the Social Corner: I pleasant drink by adding a teaspoon am sending in a few excellent recipes to a glass of cold, sweetened water? Dear Sisters of the Social Corner: I for making cheese dishes—at least we think they are excellent, and would marmalade when my tomatoes begin like to have you try them.

Choese and Vegetable Soup.—Two cups

pound grated cheese, eight eggs, one tablespoon chopped parsley, a pinch of nutmes, half teaspoon salt; beat the eggs suightly, mix them with the other cheese may be melted by the time the

Dear Florida Sister' I bid you welnice coat sweater, and will send you directions if you want them.

It would make quite a lengthy artifor the Social Corner but I will send them by mail if you say you

TIMELY RECIPES AND SUGGES-

Dear Sieters of the Social Corner: The timeliness of the Corner prompts me to send in some things of interest

to him than his own little den

ed into a paste, and then seasoned

tives. Here is a recipe for a medicinal bath for the nervously worn and those who cannot obtain sleep. It is the pre-scription of an old physician. Take four ounces of sea selt, spirits of amtwo ounces; of pure alcohol, eight causes, and sufficient not water to make a full quart of the liquid. Dis-

amply repay the effort required to pre

HANNAH WHO. Willimantie.

Dear Sisters of the Social Corner.

We should all have our playing spells, for they are essential in making life what it should be. The man or woman who can anjoy an innocent kaugh tender; crush gently in my potato masher and put in a clean kettle with enough sugar to make them good and the wild stricks to the an who can enjoy an innocent laugh and who venture to frolic rarely become melancholy, or meet setbacks and disappointments which are common to life. Take a vacation with the children and let labor take care of itself for a while, All work and no play still makes Jack a dull boy.

Dear Chasterbox: A card is to come your way, sure; and I shall remember other sisters with cards some bright day.

ber other sisters with cards some bright day.

Dollie, Dear: This is what I have used for the tops of lamp chimneys: Soap, salt and sode on a finned cloth which has been dampened; rub the tops thoroughly and the work is done.

I use soap and soda for rust on water dippers, pans, etc.

I have a candy-pall cover for a meat-board, and soap and soda cleans that; and sweetens up the sink.

It is good for tea-stains and spots or dishes.

on dishes.

I did not mean to stay till the clock ran down.

None of the committee is forgotten.

FRANK.

CORNFLOWER'S WAY OF MIXING

DRINKS. Dear Editor and Sisters: I am glad Dear Editor and Sisters: I am glad that our sister, Mrs. Robinson, has sounded a warning on the use of fermented drinks. Still Co-Solid's recipe for root beer sounds so good that I intend to make some, but make it as a syrup and not ferment it; then use it by adding a little cold water, sweetened to tasta. I think it will be good.

By the way, how many know that Hire's Root Eeer Extract makes a very

Hire's Root Beer Extract makes a very to ripen, and am going to put up son

which meat supplies.
In supelituting choese for meat, especial pains should be taken to serve procure their medicines where poisons versed in the love distinguish the helpful from the harmful

CORNFLOWER

UTILIZING A SMALL ROOM.

Dear Sisters of the Social Corner Perhaps in some home there is a tiny little room too small to use as a bedroom, and more often used as a store

I have in mind just such a and the little from was boated on the second floor. It contained one window. It had been used to store away trunks and also for preserves and jellies.

The house changed ownership, and

this little store room was transformed into such a cozy little den that I de-cided to tell you about it. The walls were hard finished and timed a soft cream color. The wood-work was painted white. This gave the room a bright, cheerful appearance. Matting was placed on the fic

and now for our furnishings: goods prints were passpartoued and hung on the walls, one an English Hunting Scene, another Love's Labor Lost, from the painting by V Reg-giantni, and The Speaking Well. An oak writing desk was purchased for trading stamps, and a desk chair was made from an ordinary oak kitch-

en chair and a disused piano stool. The legs were sawed from the chair, and the upholstered part was removed from the plane stool and the screw part fastened to the chair. It was then sandpapered and given two coats of oak colored Jap-a-lac; and, sisters, you would scarcely believe it; but it looked as good as if it were purchase from the store.

small oak table and chair comleted the furniture.

This room was Papa's den, for his

wn exclusive use. On the table was placed his jar of tobacco, an ash tray and his pipes; in a convenient place were his slippers and his smoking jacket; and a long linen bag for cane and umbrellas hung on the back of the door. The writing desk was supplied with pens, pencils, blotters, stamps, different sized paper and cards, and Papa often declared there was no place in the world dearer

QUEEN BESS BELIEVES COUNTRY LIFE IS BEST.

Dear Editor and Social Corner Sis Dear Editor and Social Corner Sis-ters: I wonder how many of the Sis-tars will say with me that they are glad they are living on a farm this weather, and think with plty of those living in the crowded cities? I am thankful every day of my life that I am not obliged to bring up my boys in the city. It seems to me that most of the

farmers nowadays plan to retire as soon as possible and move to town. This sets an example for the sons which they are in a hurry to follow. Oftantimes they get there before he does. I believe if we would keep our boys on the farm we should teach them in every way possible that the farm is not merely a place to work and grow rich, sacrificing many pleasures in order to do so, but that it is the best place God ever made on which to live free, broad, helpful, healthy, human lives. There are thousands of such lives being lived today upon the farm, in the open of God's sunshina and it is because of this fact that this

me a clue as to Who is Who? I lived there nearly twenty years. I might know you all.

EASY WAY OF BLACKING A STOVE

Best Wishes. QUEEN BESS.

Dear Sisters: Aunt Jerusha asks where all the mas and grandmus are. I can answer for one Wa. I hope there are not many of the Sisters who black stoves the old fashioned way of putting on with a brush and pollshing. Most people nowadays rub the stove with a present worder ray and occa-

with a greased woolen rag and occa-sionally, where the parts get red, sprinitle a little blacking on and rub the rag over it. It looks just as well as the other.

With the tight fitting skirts one needs tight pettleoats. I made one as nice at much less expense than those

nice at much less expense than those bought in the shops. I sewed stocking legs together, the small ends at the top, and finished with a silk ruffle, I have an idea which I think may please some of the Sisters. I am saving mint, bay, pennyroyal, rose or any sweet smelling leaves, drying them, expecting to fill a sofa pillow with them and outline some appropriate quotation on the cover.

and outline some appropriation the cover.

Aline: Thank you for pretty card.
Do you live in W.?

Peggy Anne: Am glad to hear from you again. Was just about to inquire for you. Do you mean Ida? I have seen her only once. My father was Dr. B.

Waterford.

TIMELY FRUIT RECIPES.

Dear Sisters of the Social Corner: I think you will find these fruit recipes excellent:

enough sugar to make them good and sweet, and boil until it sticks to the edges of the kettle; then put in cans hot and when it is cool set in a dark

Sour Apple Jelly-I pare and core enough real sour apples to fill my ket-tle; add a cup of water and cook ten-der; then I press them through my potato masher and add nearly as much sugar as apple and boil until it sticks to the sides of the kettle. Put in the glasses hot.

To Can Sour Apples—I pare and core a kettle full, add a cup of water and two cups of sugar and hell tender. Can boiling hot, in hot cans, with new rubbers.

Sweet Apples-Pare and core a ketthe full of sweet apples, add one oup of vinegar and one cup of sugar and a bag containing a teaspoon each of cinnamon, clove and alispice. Boil tender and can hot. My kettle makes two quarts.

Apple Pie-I line a deep pie tin with good crust and fill level with sliced sour apples, sprinkle thick with sugar, add just a little butter and a little nutmeg and cover with a crust and bake

Apple Shortcake Stew the apple and sweeten to taste and add a tea-spoon of extract of lemon or oranga. Butter a rich, light hot shortcake and spread thick with the apple. It is nice

to cover with sweet cream. Apple Slump-Fill the kettle a third of sugar, a cup of water and a little nutmeg; cover with a crust and boll until the crust is cooked. Don't un-Two cups of flour, salt, ice cream spoon of soda and two of cream tartar, wet with sweet milk.

Baked Some Applies Tartar and the scalp diseases are in my line of work, perhaps I can give the sisters a few points.

Do not get into the habit of thinking

with cream.

Aunty of Willimantic will have to guess again, for although I do live where there are huckleberries there is taste; or too rough, or the hair.

Hairpins are wrong in several ways. They may be ornate, which is in poor taste; or too rough, or the hair. not a single C or S in my whole name. Is ruination to the hair.

ETTA BARBER. Some women won't

GREEN GRAPES.

Green Grapes-I like green grapes better than ripe. For one kind of sauce I cut each grape in the middle with a sharp knife (and it is not such an awful job as one would think) and take out the seeds until I fill my ket-tle (two quarts when done), add five cups of sugar and a cup of water and cook until the syrup thickens on the kettle. I turn hot water in the caps, turn the water out and fill with the

not sauce. I keep the cans wrapped n cloths until cool. For Jelly 1 fill the kettle with green grapes and add a cup of water and cook soft; then I crush them in my wire potato masher and put what goes through easy in a clean kettle with an equal amount of sugar and cook until It thickens; then I put it warm into jelly glasses and cover when cool. Mine keeps good in a cool, dark place.

For Blackberry Jelly I line the masher with a thin cloth, because of the seeds, and make it the same as

Blackberry Shortcake—Make cake of rich biscuit dough. When baked cut with a sharp knife, butter and cover thick with berries that have been well sugared. Serve warm.

Blackberry Wine—I fill a glass jar with fresh berries and then press in as much sugar as the jar will hold and

GRAPE JUICE.

Editor of the Social Corner: For the sister who wished recipe for unfer-mented grape juice I send the follow-

Unfermented Grape Juicegrapes (wild ones better), set over slow fire, and let come to a boil; mash and pour into a colander into which has been laid a fine cloth; do not squeeze, if you want it clear; pouring a little water will do; set juice on stove again; allow one cup of sugar to one pint of juice; when it comes to the boiling point take off scum that may arise. Seal in air tight bottle, or put in fruit

Will keep for years.

MAINE LOVER.

WHAT I DO WITH SOUR MILK.

Social Corner Editor and Cornerites When sour milk is well lobbered I put it in a clean cloth bag, the the bag up tight; leave a little space for air be-tween milk and top of bag; put into steamer or sieve or colander; place over kettle boiling water till the whet or water in milk, is mostly out and the contents of the bag feel firm as light bread dough; then hang the bag up til it stops dripping; after that turn out in clean pan and salt to taste. I add a handful of caraway seed. If too dry, put a spoon or two of cream or new milk in then known or the content till it. milk in, then knead over till it

will hold together.
I had a tin tube made 33-4 inches across the ends and 14 inches long, cost 10 cents; put my curd into tube and press down, a little, with a wooden posuch lives being lived today upon the farm, in the open of God's sunshine and it is because of this fact that this and push out about an Inch in country is great and good—and growing bests.

I. H. K.—Have you given ug the limital of your last name? I have an initial of

MEETIN' NIGHT

By Samantha

"Weil, I vam!" sed Josiah at the see it coming in now. In fifteen minclose of a very hot day, "if it ain't

C. E. meetin' night again. I don't believe I will try to go. This hot weather
has taken all the ambition out of me,
and the last time we went the topic
was "How much should a Christian
think of personal appearance," and
after the meetin' I wondered if any of
the speakers or any of the listeners
would change their appearance in the
least on account of considering that
subject. Do you think they would.
Samantha?"

"I don't know," sed I, "but I often
wish I had the gift of expressing my
thoughts in a way that they would be
clearly understood. I can always talk
enough, but I am afraid folis think I
haven't sed much when I get through."

"I've got a topic card in my pocket,"
sed Josiah, "and now suppose we look
over the topics and you tell me what
you would have liked to have sed on
the subjects, had you been given the
gift of eloquence. The first topic on
the card is Patience."

"Well," sed I, "if I was asked to
speak on that subject I guess I should
have to simply say that it was a much
needed virtue, and that we grown-ups
and the last time were the seam and to call it was a much
needed virtue, and the weather
tall in our testimony strike the sam
think of personal appearance?" and
after the meetin' I wondered if any of
the speak on think they would.
Samantha?"

"The Salcon and Its Allies," you
wouldn't all sing very well, we could
after the meetin' I shall try your way ef
making a shortcake, for I think is
society has set out to make this a
salconless nation in 1290, and if we all
help I think we'll do it."

"Let me take thet card, Joshah," says
there's Persoverance." I should want
to illustrate that card, Joshah, "says
there's Persoverance." I should want
to illustrate that with this story:

"When I was a child an old lady living in our nesighborhood who was yesppoor had be invited and the story of the cans, see in the story
the set of the corner with a let of
can first looked the want to good thing

you would have liked to have sed on the subjects, had you been given the gift of eloquence. The first topic on the card is 'Patience.'"

"Well," sed I, "if I was asked to speak on that subject I guess I should have to simply say that it was a much needed virtue, and that we grown-ups haven't all learned the lesson of self-control that the little girl had who ran to her mother, saying:

to her mother, saying:
"Mamma, I have just found out that I can make me do what I want me

"Next comes 'Christian Testimony That Counts."
"I think I should say to that, that in my opinion testimony means some-thing more than speaking in meeting and it brings to my mind a story I have in an old scrapbook of a man driving through the country, coming to a farmhouse and discovering that the farmer was an old time friend of his mother's. The man sed to the farmer: "It must be a long distance from school and from meetin',' and the farm-

er replied:
"'Hain't no use for either. Say, all "Hain't no use for either. Say, all the religion I ever had was that hymn your mother used to sing when things went right and when they went wrong. When she was tired and when she was rested. Amazin' sweet voice she had, always singin' this hymn as if she believed every word: "There's a land that is fairer than day, and by faith I can see it afar."

"Say, do you see that little jog over there in the west between them two hills? Well, every night in the year, about, no matter what the weather is.

about, no matter what the weather is, jest before night shets down, there's a little bright spot there; sometimes it shows more'n it does others. You can

can indulge with impunity.

and makes it more tender; leave beef in over night, rinse, and cook as always.

Northing is without some use. Will turing a plate of curd cakes to next Wood Box social.

Yours in Corner,

J. E. S.

The sour water, or whey, is very good to freshen over-salt corned beef

Yantia.

CHOICE OF HAIRPINS.

CHOICE OF HAIRPINS.

Dear Editor and Social Corner Sisters: A good deal is said about the kind of hairpins to use that wort irritate the scalp. As scalp diseases are in my line of work, perhaps I can give the sisters a few points:

Do not get into the habit of thinking

To slip the Rey Berguin it is cally

Baked Sour Apples—Fill a tin with sound apples from which the cores have been removed, fill the holes with sugar and bake soft. Cool and cover so many freaklish looking heads and cut and split hair.

> Some women won't wear anything This no doubt is a luxury, as most hair. is given to shedding pins at wholesale

rates. There is nothing, however, that is so injurious to the hair from the When you cannot afford real shell, the next choice is a celluloid pin. This is smoother and less unsightly than

rubber; and not so ugly or so injurious as metal pins. The latter should not be worn by women whose hair is very fine, or whose scalp perspires. Where a pin shows, as is the case with the present style of braids, if possible buy real shell, though your smaller pins be imitation. If carefully hand led, kept from extreme heat and cold, and securely inserted these pins should

crowd your hair with pins. Most women wear more than are nec Learn to adjust a pin properly, and the number may be sensibly decress-

last for years.

ed; over-pinning breaks the hair and irritates sensitive scalps. Good taste in halrpins is shown by wearing those that are inconspicuous, both in size and texture.

Some women affect huge knots on th end of their pins, or they are stud-ded with jewels, or ablaze with gold. I ould write more on the subject, but don't wish to take up too much room or more time. What gave me the idea was one day

what gave me the idea was one day least week in treating a diseased scalp my attention was drawn to the barries water, add a little sugar, and it is a cure for bowel trouble.

ETTA BARBER.

HOW TO MAKE **UNFERMENTED**

GRAPF HUGE**

What gave me the idea was one day least week in treating a diseased scalp my attention was drawn to the barries was crawn to the barries was split for one inch en a hair, all over her head, and told her unless she did away with those pins it wouldn't do any good to singe it; and her scalp trouble was brought on more by the pins than by neglect.

pins than by neglect.

Let me advise any sister to look after her scalp; keep it clean and healthy; and if you have children don't neglect their scalps. Just before a shampoo, massage a little citive or swest oil into the scalp; let it remain for one night, where it can do the work of feeding the hair roots; wash out in warm water and castile scap; rinse well.

With best wishes. FROZEN. Maine.

THE CARE AND CULTIVATION OF

PLANTS.

Dear Social Corner Friends: You see I am bound to keep sending in my thoughts until told that I am not wanted. This week I want to tell you about my cultivated flowers which I

help my mother take care of. Theoda: I wonder if you are as interested in cultivated flowers as you ure with herbs and wild flowers.

Mrs. Robinson: Am investigating
the "small beer" question and hope to have a correct analysis soon. I hardly think that any of these so-called "soft drinks" contain alcohol in any form, after having been properly

fermented. fermented.

As you all probably know, August is the proper month for "slipping," repotting and otherwise preparing bedding plants for winter. By bedding plants, I mean begonias, geranimus, ivies, heliotropes, etc., which have been planted out of doors during the august with the property was a property of the property was a property of the property was a property of the property o summer. We have eight different spe-cies of begonlas; two kinds of cac-tus, one of which is the night bloom-

seked for and was given an old rag carpet loom. Someone else gave her a hammer and a saw, and with some pieces of boards left from the fire she began a building to live in. She had no other rule or square than her apron hem, which she used to measure her loom timbers, and from them she made a frame hor a building. Neighboring men seeing her persistence helped her to finish a shelter, and then other friends donated her food, so she was saved from the poorhouse.

"Hare's "The Duty of Bein' Pleasant.' Of course, it's our duty to be pleasant, but I don't think that means going around with an everlasting grin like

Of course, it's our duty to be pleasant, but I don't think that means going around with an everlasting grin like the cat in 'Alice in Wonderland."

"Don't skip the topic on 'Honesty,' sed Josiah, 'as you know I can't tolerate underhanded doings, but it does seem sometimes as though honesty, like hoopskirts, had gone out of fashion and sum foolish folks seem to think that honesty is only induiged in by those who ain't smart enough to be dishonest. To me such reasoning is on a par with the idea that because we of this part of the world are standing on our feet the Chinese must be standing on their heads."

"Well," said I, "If we follow the teachings of the Book of Books we should walk in our integrity' and lead quiet and peaceable lives in all godilness and hopesty."

"Now I think we have talked enough for this evening, so if you will wind the clock I think we will go to bed."

SAMANTHA.

SAMANTHA.

we have good plants for the house.

we have good plants for the house.
For slipping ordinary plants I break
on branches about three inches long,
taking pains to tear the branch out
of the stem. Then I place the slips
in water until thy rootlets appear.
Then I place them in bed or pot and
press dirt firmly around them. If
these are kept well watered they usually live.

ually However, some plants are too deli-

To slip the Rex Begonia, it is only To slip the Rex Begonia, it is only necessary to secure a fresh leaf of the plant and place it in a fruit-jar of water, so that the leaf rests on the surface and the stem is totally immersed. After about three or four weeks the old leaf entirely decays and a bud starts from its base and rootlets form on the stem. This plant will grow if placed in dirt.

We make our callas bloom the entire year by repotting them in the spring and keeping them well watered until

and keeping them well watered August 1 when the jars are turned on their sides and the plants are left without water for three or four w Then they are turned up and repotted in rich soil having plenty of fertilizer and covered over with a coat of moss (gathered in the woods), and, if copi-ously watered, they bloom all winter.

A CO-SOLID.

TESTED PUDDING RECIPES.

Dear Sisters of Social Corner: Herewith I send a few pudding recipes: Blueberry Bread Pudding-One-half cup of water to pint of berries, strain and sweeten to taste. Cut stale broad in small squares and put a layer in bowl, moisten well with hot berry juice, then more bread and juice till all is used. Cover dish and set away to cool. Serve cold, with plain or whipped cream or custard sauce. I do not flavor the sauce as I think it detracts from the flavor of the pud-

ding. Lemon Rice Pudding-One cup of rice boiled soft in water. Add a pint of cold milk and a piece of butter the size of an egg, yolk of four eggs and grated rind of a lemon; mix and bake half an hour. After the pudding is the garden.

Now is the time when the children of a lemon to the pudding is the garden.

Apple Puff Pudding-Peel, core and fill with sugar six large or eight small apples. Bake slowly and cool in serving dish. Beat whites of 1 egges, a pinch of cream of tarter and 1 table-spoons powdered sugar; heap one or two spoonsful on each apple and brown in the oven. Serve with custard made of an egg yolk. Half this recipe is enough for a small family.

for a hurry dinner if your apples are stewed beforehand, and very nice for Pineapple Tapieca Pudding-Wash-2 cup pearl tapieca and put in double bofler with a scant quart cold water and a pinch of sait. Cook until as clear as starch. Stir often to prevent lumping. Remove from fire and put in dish in which you intend to serve it. Add 1-2 cup of sugar and a 10-cent can of shredded pineapple. When cold, whip cream and spread on top. If you have your own preserved pine apple, use a large cupful instead of

Pudding Sauces—Tablespoon of but-ter, 1 cup sugar, 1 egg, grated rind and juice of one lemon, 1 tablespoon of corn starch dissolved in a little cold water, I cup of beiling water. Boil water, I cup of bonning water together a few moments and serve together a few moments and serve Contarbury, C. OF

A LETTER FROM THE SHORE.

Dear Socials: I thought I'd drop you a line or two today to tell you of our vacation, on this island far away. A rest I long had needed and Ed was tired, too, and so we're stopping here, dear, with not a thing to do; except that in the morning we must run slong the shore and gather up the firewood and bring it to the door. Then Ed goes for the water, Tis a half a mile away, but he always gots two buckets, which will last us all the day. Our food comes from the city; that is, it should, at least; but if, perchance, it misses us, we on clams and cunners feast. Then, after break-fast's over, we walk to the P. O., to get the papers and letters. The but a mile or so. The time then to cook dinner, if there is wood on hand; if

erning, and wake with swellen head, I hope you can come down here, know you'd like it so. But I must sto this writing and go and take a row. BALSAM FIR.

HINTS AND TESTED RECIPES FROM BIDDY.

cans away for the winter with your other fruit. The cans may have to be tightened if Mason jars. I never lose any berries this way and the berries are the same as when first picked.

I wonder if the sisters ever tried this way of drying lace, doilles, etc.: Wash and starch them in bolled starch, then pick them all out and fasten with pins on a piece of cloth. They will not need any ironing and when dry will look like new. A little blueing added to the water improves them.

A good way to wash tumblers and save time: I wash my tumblers in good soapsuds, rinse them well, then drain them either on a towel or on the shelf, letting them hang over the shelf a little, to let the steam escape. They are nice and clear and no lint left on them. A great time saver if you have many of them at a time to wash.

Those who like peanuts if they will only buy them raw and reast them they will never buy them all reasted. You get them by the pound raw, and you get one-half as much more than you do by the quart reasted. They are ten cents a pound. I like raw peanuts in home made fudge. They are excel-

When you buy a new lamp chimney, just put it in a pan of water enough to cover it, let come to a buil, then set it off of the store and ceel in the water. It hardens the wear of it. Here is a nice recipe for

Plain Rarehit—One-half pound of cheese cut fine, 2 tablespoons butter, 1-4 teaspoon salt, a few grains cayenne, 1-2 cup cream, 2 egg yolks, 12 zephyrettes (crackers). This is very nice, as I have tried it. Indian Pudding-One-third cup Indian meal, I quart milk, 1-2 cup mo-lasses, I teaspoon sait, I teaspoon au-gar. Scald the milk, pour slowly on the meal, add the molesses, sait and ginger. Bake in a slow oven two hours,

serve with butter or cream. The ginger may be omitted if desired. If baked too rapidly it will whey. Boston Brown Bread—One cup rye meal, I cup Indian meal, I cup Graham flour, I teaspoon sait, I I-2 teaspoon baking powder, 3-4 cup molasses, I I-1 cups milk. Measure the meal and flour after sifting. Add the sait and baking powder and sift again. Add the molasses and milk. Turn into a well buttered steamer and steam three and one-half hours. The water must boil constantly while cooking. Water may be substituted for milk with sate is a steam of the substituted for milk with sate is a steam of the substituted for milk with sate is a steam of the substituted for milk with sate is a steam of the substituted for milk with sate is sate of the substituted for milk with sate is sate of the substituted for milk with sate is sate of the substituted for milk with sate is sate of the substituted for milk with sate is sate of the substituted for milk with sate is sate of the substituted for milk with sate is sate of the substituted for milk with sate is sate of the substituted for milk with sate is sate of the substituted for milk with sate of the substit

To the Editor and Social Corner Sisters: This is a lovely, cool morn-ing, and I think we can all appreciate it, after the extreme heat of a few days—just right to sit down to write

a few seasonable recipes, that I have not yet seen in print: Canning Succotash Take nice tender corn, split the kernels and scrape them out. I also cut some off without them out. I also cut some off without splitting the kernels. Then put in the cans first a layer of corn, then the beans, and so on until the can is full. Put a teaspoonful of sait on top and fill full of water. Put the top on but do not sorew cown tight. Put in a boiler with a rack at the bottom. Fill the boiler to the neck of the jars and let it boil for three hours. let it boll for three hours; then put the rubbers on, screw the tops down tight; let them boll one hour longer, and it will keep for a year. I have some in my cellar just as nice as when

I first canned. Canned Beets-Take beets about as large as an egg, boil about an hour, then put them in cold water, rub off the skin, put in jars, fill with cold water, with a teaspoon of salt on top, let them boil for an hour in the boiler

eggs in nearly a pint of sugar and the are calling for apple dumplings and the grown-up one, also. Let me give you my rule for making one, it is also for chicken and veal potple, and light as a sponge. Light Dumplings Take one quart of flour, two teaspoons cream of tar-tar and one of sods, mix with a spoon as stiff as you can stir it, drop in a strainer pan that is first well greased, put over a dish of boiling water; will cook in fifteen minutes. This will de

Now is the time when the children

meats. Canned Huckleberries. For a quart can, take three pints of berries, stew them in a pan, just let them come te a good boil, do not put any sugar is if for pies, as the pie is much better to season them as you want them; heat the cans in het water, fill with the berries and seal. These will keep indefinitely.

Quick Sponge Cake. Two eggs, one cup of sugar, beat five minutes, one cup of sifted flour with one teaspoon cup of sixted flour with one tempoon of so-cream tartar, one-half tempoon of so-da with a little sait, a tempoon of lemon flavor; when this is thoroughly mixed put in 1-2 cup of boiling water (I sometimes use boiling milk in place of the water).

of the water).

I hope we shall soon hear from some
of the old writers. Nat, Jane Ann,

Cherisette and Elizabeth, and others.

Maine Lover: Write another story.

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